Operation Manual
For
Sodir
½ Size Convection Oven– FC-60 P

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord**, **or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the **'off'** position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The **SODIR** model FC-60 P convection oven is designed to offer quality baking, cooking and reheating. The oven is constructed of food service quality stainless steel, and is equipped with a rear-mounted blower fan and heating element. The unit is thermostatically controlled up to 480 F, with a 120-minute timer and constant on position. Two indicator lights, green and orange, add convenience for the operator. Unit includes four wire-baking racks. All models will accommodate up to four 1/2-size sheet pans or two 1/3-size cafeteria pans.

Specifications:

Model Configuration	**Electrical**	**Plug**
FC-60 P	208/240V, 1 PH, 3.3KW, 13/15A	NEMA-6-20P
FC-60 P/1	120V, 1PH, 1.7KW, 14A	NEMA-5-15P

INSTALLATION

The **SODIR** convection oven needs to be connected to a grounded outlet of proper voltage, 208/240V or 120V, depending on the model. DO NOT place the unit in a damp area or near steam sources. Make sure that the exterior rear ventilation panel is not blocked. Maintain 4” clearance at each side, rear and top of the oven.

ASSEMBLY

The SODIR convection comes from the factory assembled, but with the 4” adjustable legs removed for shipping. It is shipped with plastic exterior protective film, which must be removed before operation. DO NOT operate the oven prior to installing the 4” legs and protective film completely.

OPERATION

Preheating

To preheat the convection oven, select the desired temperature by rotating the thermostat knob clockwise to the desired temperature setting and then turn the timer knob, that also acts as an ON/OFF switch, clockwise to the maximum setting (120 minutes), or counterclockwise to the constant on position. Both indicator lights (green and orange) will be lit. The orange light will stay on until the oven reaches the desired temperature, and then cycle on and off. The green light will stay on until the timer expires. Allow about 20 minutes for the preheating process.

Cooking

After the preheat process is completed, select the desired temperature (unless it is already set) and turn the timer knob to select the time setting. When the set time is elapsed, the heating element and the blower fan will be switched off and the indicator lights will go out. The timer bell will chime repetitively, announcing the end of the cycle, until the timer button is pressed in to silence it. To use the oven in continuous mode, turn the timer knob counterclockwise to the position marked by the hand pictograph.

The SODIR convection ovens can be used for a wide variety of foods. Cooking times will vary depending on food products, temperature settings and desired results.

STEAM FEATURE: For Crusting

Setting up the steam feature:

The oven comes equipped with a small coiled plastic tube. Plug the smaller end of the plastic tube onto the green fitting/tab at the lower rear left corner of the oven (as viewed from the front). Insert the large end of the coiled plastic tube into a container of potable drinking water. Please make sure the coil does is not twisted or kinked in any way.

Operating the Steam Feature:

This feature is generally used at the beginning of the baking cycle. It should only be used when the oven is operating at temperatures over 275^{o} F. Please wait until oven is at set temperature, as indicated when the yellow light goes out.

Please be advised, water will spray as long as the button is held in. Holding the button in too long may flood the oven chamber with too much water, ruining the product.

To add steam to the baking chamber, press the orange steam push button located on the control panel. This is a momentary push button. Pressing the steam button will result in spraying water onto the fan. Hold the button for approximately 3-5 seconds. This should create the proper amount of steam in the oven chamber. Use steam feature to create the perfect crust on products you are baking. The moisture that is not absorbed by the bread products will evaporate through the steam outlet in the back of the oven.

Use this feature at the beginning of the bake cycle, and only once.

Cleaning

WARNING: Disconnect (unplug) electrical power supply before cleaning

Cleaning is very important in maintaining a safe and well working machine. Allow the oven to cool before cleaning. Remove the baking racks and clean them separately using a damp cloth or sponge and mild liquid soap. Use a cloth dampened slightly with a soap and water mixture to clean all exterior and interior stainless steel surfaces. Use a clean lint-free cloth to remove the excess water or soap. Make sure no water enters the unit through ventilation holes.

DO NOT use an abrasive sponge on exterior or interior surfaces

DO NOT wash the oven under running water

DO NOT spray the exterior motor housing with any liquid

DO NOT allow water to drip into the motor housing or onto electrical components

Oven Door Removal

The SODIR Model FC-60 P is equipped with a double glass door which is easily removable for cleaning. To remove the door, follow the steps below:

• Open the door completely

• Move each hinge lock to “UP” position, engaging the “J” hook of the long arm (one lock per hinge)

• Tilt the door up at 45 – 60 degree angle (hinge lever arm will be released)

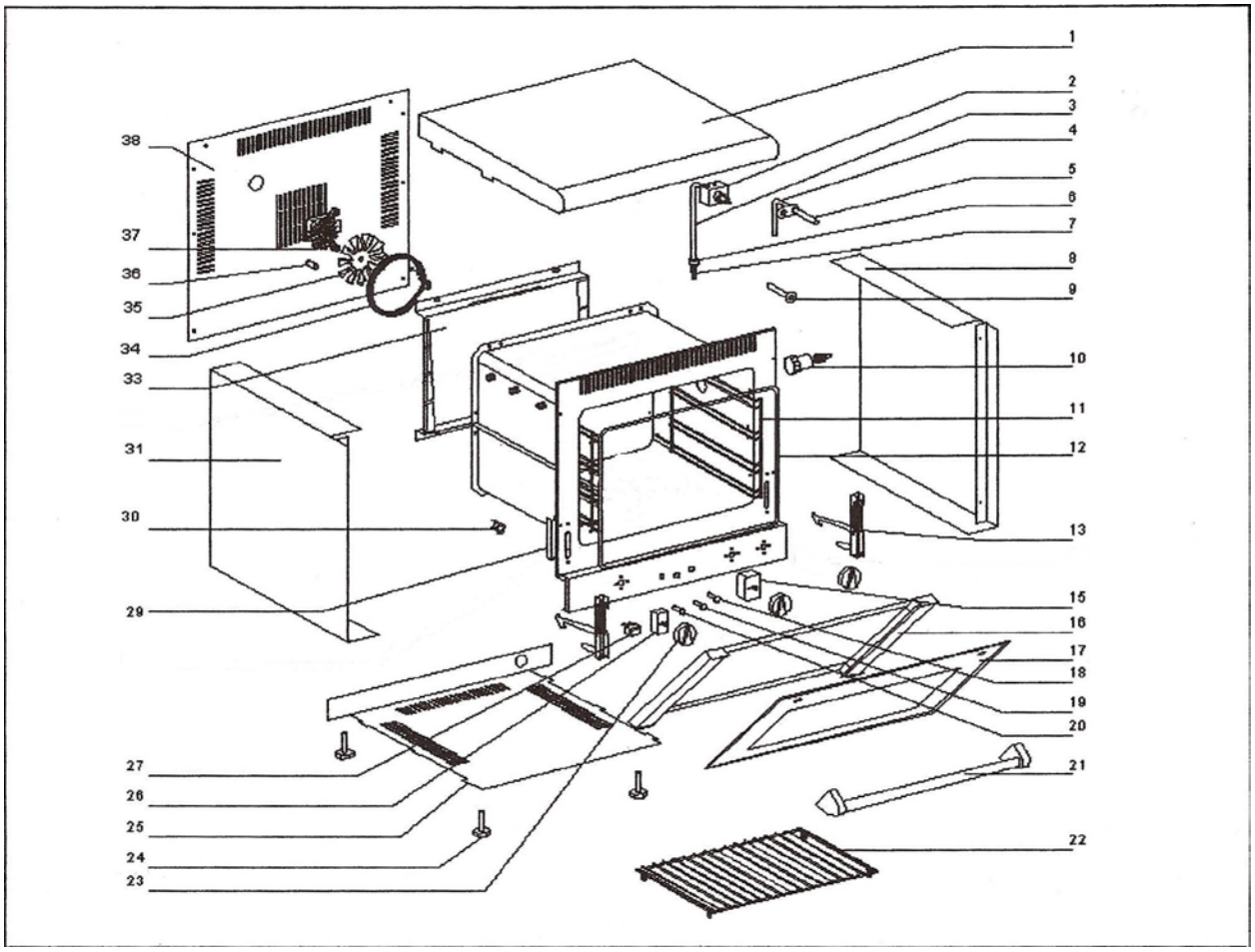
• Pull the door out of the hinge slots

Upon removal, the door can be washed or cleaned, both on the inside and on the outside. To install the door, reverse the procedure. Insure that the bottom of the hinge cutout fits into the notch on the bottom of the hinge. Move the hinge lock to the “down” position to restore proper hinge operation. DO NOT leave the hinge lock in “UP” position at the end of installation.

Maintenance

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at http://www.equipex.com/, or call us at 1-800-649-7885 and ask for customer service.

Spare Parts FC-60 P



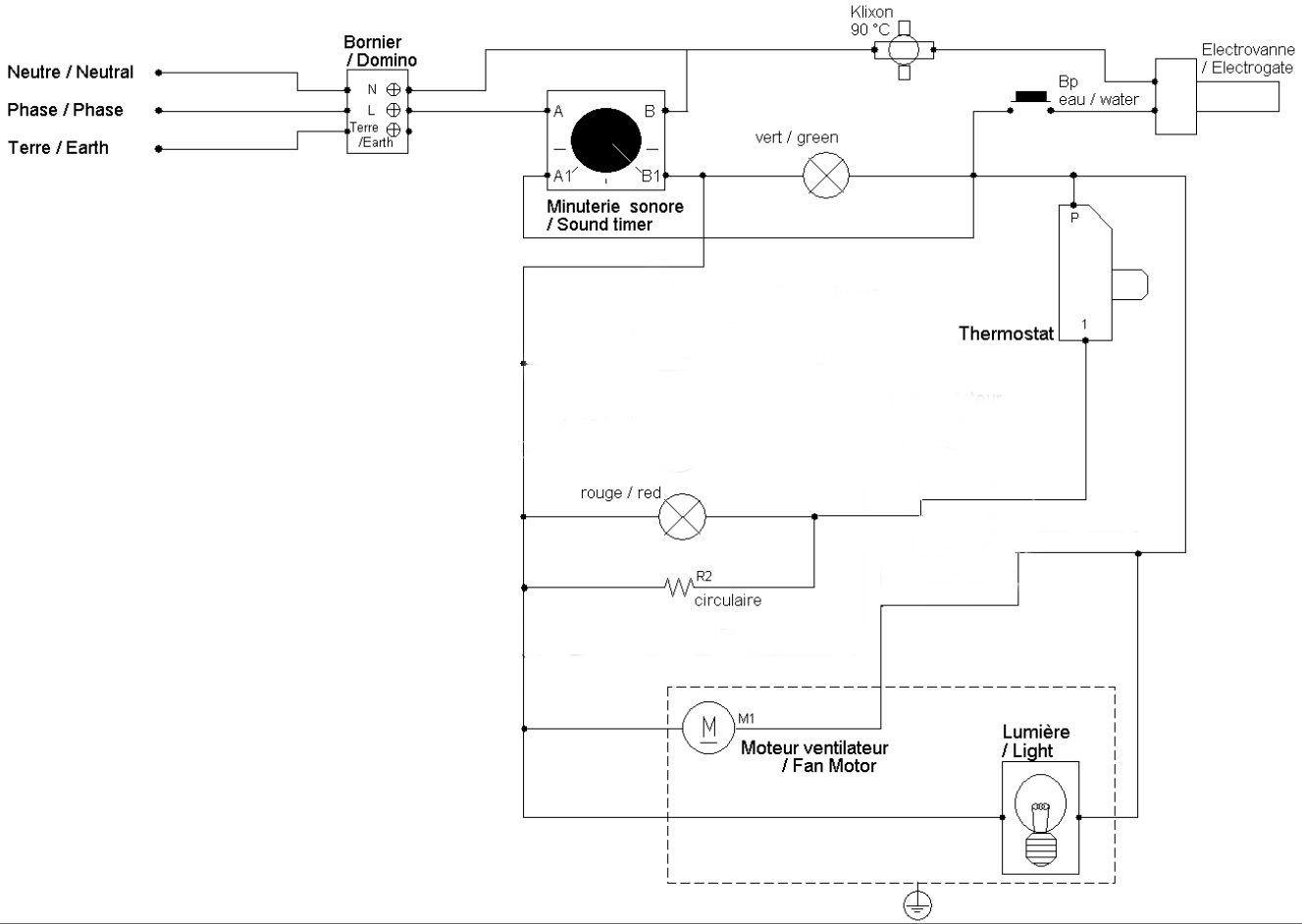
Equipex LLC 765 Westminster Street Providence, RI 02903 Effective 10/3/12	

SODIR Model FC-60 P (108/240V) & Model FC-60 P/1 (120V)

Drawing #	Part Number	New Part #	Quantity	Description
1	90124		1	Top Oven Cover
2	B10015		1	Pump
3	SH03011		1	Pipe 4x6
4	SH03013		1	Pipe 5x9
5	B04101		1	Water Pipe
6	B04102		1	Ring
7	B10016		1	Filter
8	90016D		1	Right Wall
9	B04001		1	Steam Tube
10	A18004	A19022	1	Lamp w/ Fixture, 220V
10	A18004	A18021	1	Lamp w/ Fixture, 120V
11	F01039		2	Shelf Structure
12	H03005		1	Door Gasket (N/I 17-1/2"x14" - Inst 19-1/2"x14-3/4")
13	B09005		2	Door Hinge
15	A02014	A02028	1	120 Minute Timer w/ Bell
16	H01012		1	Interior Glass (19-5/8"x17-1/8"x1/8")
17	H01011		1	Exterior Glass (22-11/16"x17-1/8"x1/8")
18	A08009		1	Green Lamp, 220V
18	A08007		1	Green Lamp, 120V
19/20	A08003		2	Orange Lamp, 220V
19/20	A08004	A08002	2	Red Lamp, 120V
21	A15010	A15011	1	Handle
22	F01035		4	Wire Shelf
23	A14078		2	Knob
24	A13005		4	Leg (Tall 4" standard)
24	A13012		4	Leg (Short 2" optional)
25	15017G010	90017	1	Bottom Enclosure
26	A06042		1	Regulating Thermostat (NT-252 50-320 C)
27	A07015		1	Momentary Button (Steam)
29	B09007		2	Hinge Support
30	A06035/1		1	High-Limit Thermostat (175 C)
31	15015|308GA	90016G	1	Left Enclosure

33	90111		1	Ventilation Cover
34	D02034		1	Heating Element, 220V
34	D02090-60	D02041	1	Heating Element, 120V
35A-1	A03001	#35A-1 ALL 3	1	Motor, 220V
35	A03003-60		1	Motor, 120V Complete
35A-1	A03057		1	Motor, 220V, w/ Mounting Plate
35A-1	A03058		1	Fan Blade
35A-1	B08050			Spacer for Motor
38	90018		1	Back Wall
	OEM60L1		1	Light Bulb, 120V
	OEM60L2		1	Light Bulb, 220V
	A16013		1	Terminal Block, 3-Position
	H0FC60DC	90122COM	1	Door Complete
	90021		4	Baking Pan (25-7/8"x17-7/8")
	FC60BHSR		1	Side Bracket Right

1	2	3	4	5	6	7	8	9	10	11	12	13	14



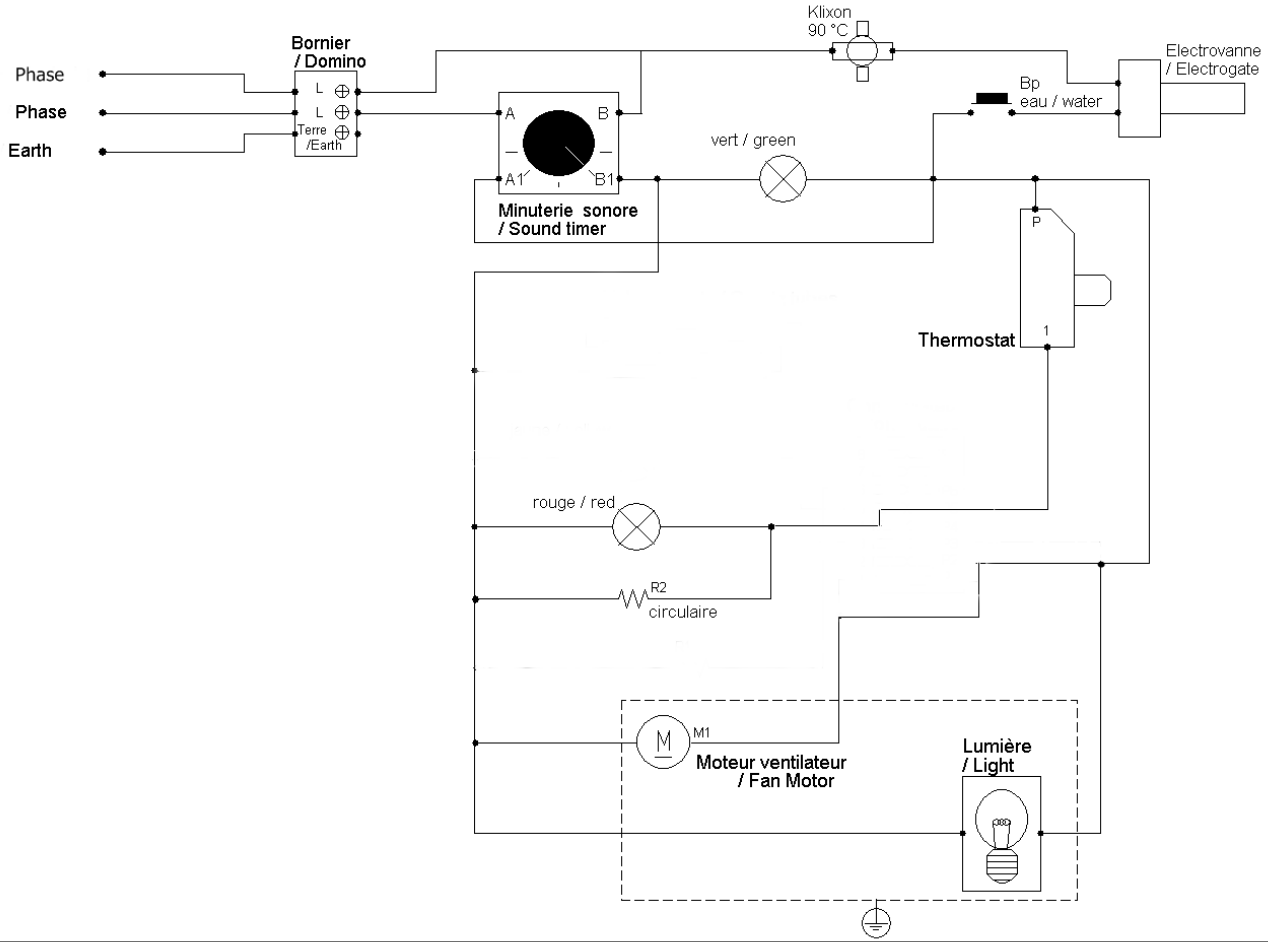
Modifications			Date	Nom
Date	Nom			
02/05/2007	A.David			

Description

FC 60 TQ **120 V**

Référence câblage

1	2	3	4	5	6	7	8	9	10	11	12	13	14



Modifications			Date	Nom
Date	Nom			
02/05/2007	A.David			

Description

FC 60 TQ **220 V**

Référence câblage

LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.

2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.

3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.

4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.

5. Labor charges to install or test attachments or accessories, which are replaced for any reason.

6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.

7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILI TY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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